

Market Requirements.—Fattened chickens when prepared for the consumer should conform to the following market requirements:—

The dressed chicken should present a neat, clean, plump appearance.

The preferable weight is about 4 lb. Plump, crate-fed chickens up to the weight of 5 lbs. are more readily disposed of than heavier ones.

The shape of the breast should be long and broad, to give a well-mented appearance.

The legs should be as short as possible, indicating the low, blocky type.

The colour of the flesh should be white, and the grain fine.

The minimum of bone and offal are two important factors in the best grade of marketable products.

Do not market lean chickens. It is an unprofitable business both to the producer and the consumer.

Killing, Plucking, and Packing.—Before killing, the birds should be fasted at least twenty-four hours, which will prevent food remaining in the crop and the intestines which would decompose and spoil the flavour of the meat. Several hours after the last feed allow the birds all the clean water they want, and then give them a complete fast until killed. The best method of killing is to stick the bird in the mouth, braining it, and at the same time bleeding the bird by cutting the arteries.

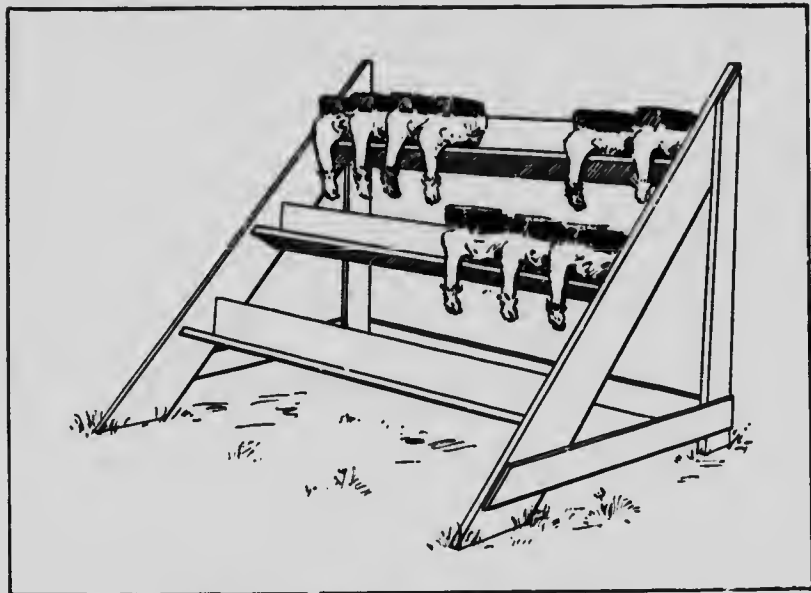


Fig. (23.) Illustration of shaper in frame.

Suspend the bird by a cord from the ceiling of the killing-room so that it will be as low as the operator's shoulder. To bleed, place the left arm over the bird, grasp the bird by the neck with the thumb on the throat. With the right hand insert the knife and sever the arteries by drawing the knife down, first on one side and then by a quick half-turn down the other side of the mouth. Then pierce the brain by passing the knife through the roof of the mouth towards the top of the head and give it half a turn. To be successfully